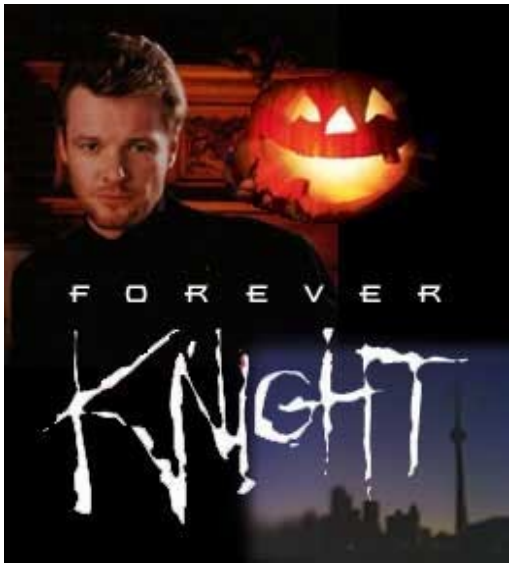
CRUSADER

Newsletter for the Kickstart the Knight Project • Fall 2003

Home Page

WELCOME!



Welcome to this special edition of the *Crusader*. We invite all our readers to join us in celebrating the fall harvest season with Nicolas de Brabant and Lucien Lacroix!.

In this issue, find out what it was like to partake in an **Imperial Roman and a Medieval Norman holiday feast**. We've got recipes you can use to throw your own historical banquet, along with information about how people dressed, their table manners, the music and entertainment they enjoyed, and more.

Also in this issue: **The Halloween Fiction Challenge!** Vote for your favorite story in this challenge to write a Forever Knight story that has a Halloween theme.

And finally, there are our regular features: reviews, travel reports, upcoming events, and the classifieds.

So dive in, and please let us know what you think. Email links are on the Crusader Staff page.

Enjoy,
Susan Ellen Field
Editor-in-Chief and Kickstart the Knight Fearless Leader

Vote for your favorite story in the Halloween Fiction Challenge!

Sony broadcast an internet radio show about FK to publicize the DVDs. Listen to it!

FK on DVD!

Forever Knight is finally on DVD!

Columbia TriStar Home Entertainment has released "Forever Knight the Trilogy: Part One" on DVD. Many of us have already received our boxed sets (the release date is October 21)

The boxed set consists of five DVDs. They contain the Canadian version of the first season, with the exception of one scene in Dark Knight: Part 1. The scene that is missing is the one in which Nick and Alyce go up the stairs in the museum, and Nick stops to comment on a suit of armor that is incorrectly put together.

So keep your tapes of that episode—and enjoy your DVDs! You can order them from most online bookstores and DVD suppliers.

The boxed set retails for $79.95, but you can order it for less. Some prices (as of October 21) are:

- Deep Discount DVDs: $56.26
- Amazon.com: $55.96
- Barnes & Noble: $59.96
- buy.com: $59.95

Upcoming Events

Here is a listing of some of the upcoming events. If you know of something that should be listed here, contact **Jarvinia** and send her the details. We'll include it in the schedule.

• OCTOBER

October 24–26	**Galacticon 2003** Universal City, Los Angeles, California Science fiction convention Guests: Glen A. Larson, Richard Hatch, Dirk Benedict, Anne Lockhart, Laurette Spang-McCook
October 24–26	**HallowCon** Chattanooga, Tennessee Medieval fantasy and gothic horror convention Guests: Sandy Lynne, Julia Morgan Scott
October 24–26	**Necronomicon 2003** Tampa, Florida Science fiction and fantasy convention Guests: Gahan Wilson, Steve Jackson, Ellisa Mitchell

• NOVEMBER

November 7–9	**Toronto Comicon** Toronto, Ontario, Canada Comics convention Guests: Jim Starlin, Mike Kaluta, Paul Gulacy, Marshall Rogers
November 14–16	**Alternate Universe** London, England TV/media convention

Guests: Kent McCord, JR Bourne, Mark Cass

November 14–16 **Tus-Con XXX**
Tucson, Arizona
Science fiction and fantasy, horror convention

November 14–16 **Vulkon Orlando**
Orlando, Florida
TV/media convention
Guests: William Shatner, John Billingsley, Jeffery Combs

November 28–30 **Chicago Tardis 2003**
Arlington Heights, Illinois
Doctor Who convention
Guests: Colin Baker, Frazer hines, Anneke Wills

• DECEMBER

December 5–7 **Anonymous 2003**
Stamford, Connecticut
Gaming convention

December 6–13 **Sci-Fi Sea Cruise**
Miami, Florida
Doctor Who convention
Guests: Nicholas Courtney, Terrance Dicks, Wendy Padbury

December 12–14 **Philcon**
Philadelphia, Pennsylvania
Science fiction convention
Guests: Jack McDevitt, Greg and Tim Hildebrandt, Peter David

December 14 **Jedicon**
Basildon, Essex, England
Star Wars convention
Guests: Emma Caulfield, Juliet Landau, Julie Benz, Billy Boyd, Verne Troyer, Brian Thompson

• JANUARY 2004

January 2–4 **EveCon 21**
Reston, Virginia

	Science fiction convention
January 9–11	**DarkCon 2004** "DarkCon Convergence" Phoenix, Arizona Medieval fantasy, gaming, computer gaming convention
January 10–11	**Florida Extravaganza** Orlando, Florida Comics convention Guest: Peter Best
January 23–25	**MarsCon** Williamsburg, Virginia Xena convention
January 30–February 1	**Xena** Burbank, California Xena convention

Classified Ads

If you have something FK- or fan-related you wish to buy, trade, or sell, send your classified ad to Susan Ellen Field. And if you have information about any new zines, let April Hackett know, and we'll get them listed here.

For Sale

- **Forever Knight, A Reference Guide,** by Gwenn Musicante, this 210-page book ($22 plus shipping) is a must-have for fans. Includes information about the actors, writers, directors, filming locations, and more that made up the magic that is FK. There are interviews with many of the cast and crew, and photos of filming locations. See a preview and place your order here.

- **Forever Knight Audio Fan Fiction**. Dragon's Lair Studios, fan-run since 1996, produces fan fiction audio cassettes, $10 a title, all proceeds benefiting charity. *Personal Servitude, Vengeance is Mine, On Holy Ground* (drama); *My Cups Runneth Over*, *Reality is a Lie*, *Fangs for the Memories*, *Darkest Knight, Brightest Light* (comedy) are currently available. **NOTE**: Audio tapes are for an adult audience! And for the Lacroix fans out there—check out the online broadcasts of *Whispers in the Dark* — where brand new CERK radio programs can be heard! To order, visit the Dragon's Lair Studios website or contact

Victor Rosetti.

- **New from Dragon's Lair Studios!** *A Christmas Carol* as read by Lacroix, on CD. Vic Rosetti presents a Christmas favorite in the dulcet tones of our favorite master vampire, accompanied by music and special effects. A sample is available from Whispers in the Dark. To order, visit the Dragon's Lair Studios website or contact Victor Rosetti.

- **GWD Videos**. Is there a GWD video missing from your collection, and it's not being aired within one thousand miles of your VCR? Maybe I can help you! Send a self-addressed, stamped envelope for details to Valerie J. Bristor, 2334 Cypress Bend Dr. #912, Pompano Beach FL 33069.

- **Forever Knight Soundtracks**. GNP Crescendo is now offering the two FK soundtracks as a boxed set for $19.98! Fred Mollin's music is a must for every FK fan.

- **Fanzines**. Secret Pleasures Press offers fanzines in many different fandoms, including Forever Knight, due South, Buffy, Dark Shaodws, MacGyver, and X-Files, just to name a few, and caters to many different tastes. They are also currently seeking submissions for a number of upcoming fanzines. Visit their website for more information.

- **Fanzines**. NorthCoast Press offers the new Man from UNCLE zine, *Sins of the Father*, the sequel to *The Father's Day Affair,* by Pat Dunn and Diana Smith. 82 pages, color cover (scrumptious IK drawing by Joni Warden), and comb-bound. $8. Priority postage in the US, $4, airmail to Europe, $8. To order, send a check or money order (made out to Lisa Madden) to: Lisa Madden, 145 Greenward Way S, North Olmsted OH 44070. Check the NorthCoast Press website for more zines, including these new Buffy titles: *Innocent Blood*, *Trick of the Dark*, *Heart of Darkness*, and *King of the Dark*.

- **Charity Fanzine**. Now offering *A Taste of Forever* in PDF format. This very successful zine earned $2500 for Children's Hospital on behalf of the Geraint Wyn Davies Fan Club, and has been out of print for several years. You can now enjoy fiction by some of the best writers in the fandom as well as illustrations by Dorothy Elggren. $10 plus $3.50 s/h for a CD containing the zine in Adobe Acrobat PDF format. Print out your own copy, or read it online! Contact Nancy Kaminski to order your copy.

- **Fanzines from Intertwined**, the Little Press on the Prairie, Nanci Casad, editor. See list below for zines available. **Postage per book**: US/$3; CAN/$4; UK, EUR/$7; AUS, NZ/$14. (Postage is cheaper when ordering two or more books together—rate based on weight.) **Payment**: Check, cash, or money order in US dollars (send cash at your own risk: use registered mail or conceal it well), or Paypal instant cash transfer (no credit/debit cards accepted). Paypal ID: intertwined@webtv.net. Send payment to Nanci Casad, PO Box 49, Savoy, IL 61874. Questions? Email intertwined@webtv.net or fkn@webtv.net.

  Forever, and a Knight. 151 pages. Rated PG. $17 plus postage. Short stories: "1966 Encore" by Sue Burke; six short stories by Candy Vogel; 1 novella, "A Vampire's Promise" by Candy Vogel and Cheryl Schneider; 14 vampire poems by MC Schisler; plus poetry by Sue Burke, Anita Stone, Pristine Aericko.

  Putting the Pieces Together by Candy Vogel and Cheryl Schneider. 115 pages. Rated a strong PG-13. $14. Be careful what you wish for, and *how* you wish for it! Natalie wanted to be with Nick, no matter what—in life, in death, or even in darkness. Now she and Nick are together, as vampires. Can she cope with life on the dark side? Third season but it's mostly a Nick and Nat—and LaCroix!—story, with flashbacks to the 1800s, which include Janette.

  The Fire by Donna Stripling. 106 pages, rated a strong-PG-13 for sexual content. $14. Someone is killing the vampires of Toronto, and too many innocent mortals are dying in the process. An exciting Third Season story with touches of humor and lots of romance.

  The Heart Has Its Reasons by Jamie Melody Randell. 68 pages, PG-13, with tasteful vampire love scenes. $12. A sequel (of sorts) to "Be My Valentine," written *before* "A More Permanent Hell." Natalie is stripped of her memories of Nick's true nature by a mysterious stranger. There is only one vampire with the power to rearrange human minds so effectively, a far more dangerous adversary than LaCroix could ever be—the very being who made LaCroix what he is. Has she come to help Nick, or destroy him?

  Forever Knight/Geraint Wyn Davies Scrapbook. 165 pages. $18. Photocopied articles, interviews, reviews, pics (FK, Ger, Cast; Black Harbour, more). This is *not* the "Bluebook" from GWDFC—it's from my own personal scrapbook!

  A Vampire in the Theatre, by Nanci Folsom Casad. PG-13. 205 pages. Spiral bound. $15. Novel-length, unique "original vampire" fanzine (not FK). A contemporary story with a flashback to the 1800's. A young woman

finds a mysterious, sensitive stranger locked in a storage room in an old theatre. After several strange occurrences lead her to believe the man is a vampire, she sets out to discover the truth, only to complicate matters by falling in love with him along the way. If you like Forever Knight, you'll love A Vampire In the Theatre!

Halloween Fic Challenge

Halloween Fiction Challenge!

November 1, 2003: Winner Announced!
After hearing from the readers, the winner of the 2003 Halloween Fiction Challenge has been decided! The winner is:

Kristen Fife
"All Hallows Challenge"

Congratulations, Kristen, and thank you to all the fans who voted in the challenge! Kristen will be receiving the Great Pumpkin Candy Surprise in the mail, plus a graphic she can post on a website attesting to her victory!

About the Challenge

The Crusader staff has issued a Halloween fiction challenge: write a Forever Knight fanfic that involves the theme of Halloween. The story can be serious or silly, long or short, as long as Halloween sneaks in there somehow.

You, the readers, will vote on which story is your favorite. The lucky winner will receive this lovely pumpkin full of Halloween goodies and a certificate of victory!

And the entries are…

- "Charade Unveiled" by PJ
- "A Special Treat" by Doris Weiss
- "My Samurai" by Mary Kroll
- "Nick's Nightmare" by Cheryl Pillsbury
- "All Hallows Challenge" by Kristen Fife
- "Dia de los Muertos" by Megan Hull
- "Eternal Rest" by April French
- "Doma de Todos Almas" by Mom-Ra
- "The Witching Hour" by Shadowstar

VOTE FOR YOUR FAVORITE STORY!

Your name:

Your email address:

Your favorite story is: Select your favorite story! A Special Treat All Hallows Challenge Charade Unveiled Dia de los Muertos Doma de Todos Almas Eternal Rest My Samurai Nick's Nightmare The Witching Hour

A Roman Feast

An Imperial Roman Feast

Imagine General Lucius giving a banquet in his villa in Pompeii. It's autumn, and there's been a bountiful harvest, not to mention a successful military campaign. It's time to celebrate!

Bene vobis! (To your health!)

What would ordinary soldiers and Roman citizens eat?
Roman food facts
Toga! Toga! Toga! or, Roman dress facts

Aperitif

- Conditum Paradoxum (Spiced Wine)

Starters

- In ovis Hapalis (Eggs with Pine Nut Sauce)
- Herbae Rusticae (Herb Salad)
- Olives

Main Course

- Porcellus Oenococtum (Pork Cooked in Wine)
- In Cervum Assum Iura Ferventia (Deer in Hot Sauce)

Dessert

- Melones et Pepones (Melon with Fresh Pepper)
- Patina de Persicis (Sweet Peach

Casserole)

- Globi (Cream Cheese Dumplings with Honey and Poppy Seeds)
- Fresh grapes, peaches, plums, cherries, apples, dates, and nuts

Drinks

- Conditum
- Red wine (often mixed with water)
- Water

Here are recipes that will help you put on your own Roman banquet to celebrate the season.

Conditum Paradoxum (Spiced Wine)

1 cup liquid honey
1 pint dry Greek wine, preferably retsina
30 black peppercorns, crushed
20 bay leaves
Saffron
2 dates, chopped
Chilled white wine

Combine Greek wine and honey in a pot. Heat it slowly (do not boil) and skim the froth. Add the spices and chopped dates. Let the mixture sit for a while, and then put it someplace cool. The mixutre should be syrupy.

Just before you serve the wine, add chilled white wine to taste. The less wine you add, the sweeter the conditum will be.

In Ovis Hapalis (Eggs with Pine Nut Sauce)

4 cooked eggs, halved
2 heaping tablespoons pine nuts
1/2 teaspoon lovage
1/2 teaspoon honey
salt (or if you dare, Asian fish sauce)
pepper
red wine vinegar

Put the pine nuts and honey in a mortar and grind thoroughly. Add the lovage and salt, pepper, and vinegar to taste. Put the mixture

on the halved eggs. Server warm or cold.

Herbae Rusticae (Herb Salad)

Ruccola
Dandelion leaves (only young fresh leaves)
Sorrel
Watercress
Salt (or Asian fish sauce)
Vinegar
Olive oil

Toss together greens. Add dressing made of salt, oil, and vinegar. Add some lavender or daisy blossoms for decoration.

Porcellus Oenococtum (Pork Cooked in Wine)

3 pounds pork
2 tablespoons sunflower oil
3 tablespoons olive oil
3 tablespoons fish sauce (or salt to taste)
1 pint red wine
1/2 pint water
Leek leaves (only the green parts)
1 twig fresh coriander
1 large pinch pepper
1 tablespoon lovage
1 teaspoon celery leaves
1 tablespoon oregano
Chopped and stewed onion
Pinch ground caraway seeds
2 tablespoons soy sauce
1 tablespoon Marsala wine or port
Flour or corn starch to thicken the sauce

Brown pork well on all sides. Put the oil, fish sauce (or salt), wine, water, coriander, and leeks into a large pan. Place pork on top of mixture. Roast in the oven for 1-1/2 hours at 350 degrees F (180 degrees C).

Mix ground pepper and caraway seeds, chopped lovage, onion, oregano, soy sauce, and Marsala. Add mixture to the meat and roast for another 30 minutes.

Remove meat and thicken sauce with flour or corn starch. Serve.

In Cervum Assum Iura Ferventia (Deer in Hot Sauce)

The "hot" in the name refers to temperature, not spiciness!

- 3 pounds venison
- 1 cup dried prunes
- 1/2 pint red wine
- 1/2 tablespoon honey
- Vinegar
- Fish sauce (or salt)
- Olive oil
- 1 leek and a bunch of savory tied in a bunch

Marinate the prunes in wine for two hours, then chop the prunes. Brown the meat in some oil, add prunes and wine, honey, vinegar, and fish sauce. Put the leek/savory bundle in the pot and roast for 1-1/2 to 2 hours at 350 degrees F. Stir from time to time and add extra wine if necessary.

Melones et Pepones (Melon with Fresh Pepper)

- 2 cantaloupes
- 1 glass white port
- 1 teaspoon mild vinegar
- Fish sauce (or pinch salt)
- Fresh mint
- Pepper

Cut the cantaloupes into slices. Mix the other ingredients and pour the sauce over the melon, then add freshly-ground pepper. Serve chilled.

Patina de Persicis (Sweet Peach Casserole)

- 4 pounds hard peaches
- 3 glasses port
- 3 tablespoons honey
- Pinch of crushed coriander seeds
- 1 tablespoon olive oil
- Fish sauce (or salt)
- 4 eggs, beaten
- Black pepper

Peel the peaches and cut them into slices. Cook them with port, honey, coriander, a little salt, and oil until they soften. Add the beaten eggs and pour the mixture into a pan. Fry for about 15 minutes, then add ground pepper.

Globi (Cream Cheese Dumplings with Honey and Poppy Seed)

1-1/2 cups cream cheese
1 cup semolina, softened with a little water
Olive oil
Honey
Poppy seeds

Mix the cream cheese and semolina well. Form little dumplings (not too big) and fry in olive oil. Roll in warm honey and poppy seeds. Serve warm or cold. Careful, this gets sticky!

A Feast for the Ordinary Soldiers and Citizens

While General Lucius and his high-ranking friends feasted on exotic meats and other delicacies, the ordinary soldiers and Roman citizens ate much more frugally. Here's a typical dinner for them:

- Pane (Bread)
- Puls (Mush)
- Watered Wine or Posca (vinegar mixed with water)

Pane (Bread)

2 pounds ground wheat (or wholemeal flour)
1 pint water
Salt

Mix ingredients. Form flat loaves and bake in a pan with a lid (do not add oil). Soldiers baked their bread in the ashes of their cooking fires.

Puls (Mush)

1 cup ground wheat or rye
Water
Oil
Salt

Roast wheat or rye in some oil. Add water and let it cook until the wheat is soft and thickened. Add vegetables, beans, lard, ham, and spices and fresh herbs if desired.

Soldiers added whatever was available to their puls. They liked

lots and lots of garlic!

Puls was a soldier's everyday dish. They enjoyed cheese, fresh meat, and fruit, too, but not every day.

Roman Food Facts

Rome's rich clustered at banquets to flaunt fortunes and swap gossip, "discuss whatever is afoot and turn grumbling into guffaws."

Though plebs gulped gruel and many patricians favored simple fare, spendthrifts built a legend of lavish dining. Quitting baths at mid-afternoon, they took to couches; to recline was comfortable and let one eat more. Slaves, children, and barbarians ate seated. So did women until Caesar's day, when they might join the men on couches.

Out marched well-drilled slaves with dishes that kept guests guessing. Bragged Trimalchio of one chef, "he will make you a fish out of a sow's belly...a chicken out of a knuckle of pork." Live thrushes might burst from a roast boar, or cooked ones from eggs under a wooden hen. Romans relished venison, lark, peacock, flamingo tongue, fine fish such as mullet or sole. Cicero's favorite was salt fish mixed with brains, poultry liver, eggs, and cheese, cooked in oil and sauced with pepper, lovage, marjoram, rue berries, honey, and oil.

One slave, the *scissor*, carved the food into bite-sized pieces. Diners dug in with spoons and fingers, rinsing hands in perfumed water between courses. Some came with napkins, and took home leftovers in them. Wine, cooled by snow, soothed spice-seared throats—ideally the "immortal Falernian" vintages, and certainly not the "black poison of a Corsican jar." Overfull banqueters returned from the *vomitorium* for more food.

Table talk might be lofty or ludicrous. A guest shares his stomach remedy: "Wash your feet and drink the water." As they belch politely, we observe: *De gustibus non est disputandum*—there is no accounting for tastes!

Toga! Toga! Toga! or Roman Dress Facts

Togas, the dress of male Roman citizens, were first worn by the Etruscans. Although togas were uncomfortable and difficult to keep clean, these garments were popular with the emperors and remained popular for centuries. They were semi-circular in shape and usually made from a single length of woolen cloth.

The wearer held heavy folds together as he moved, which left

only the right arm free. Emperors wore purple togas. Senators' togas were white and edged with a purple stripe. Citizens wore wool or linen tunics under their plain white togas, but other men, women, and children wore tunics only. They were folded and held with a belt. Tunics seldom had stitched seams, because sewing with a thick bone or bronze needle was difficult.

During Imperial times, wealthy people liked clothing made from finely-woven Indian cotton and expensive Chinese silk, and adorned themselves with beautiful gold and silver jewelry. Jewelers worked with many precious and semi-precious stones and metals imported from the provinces.

Fashions in clothing were slow to change. In the early Roman Empire, women wore short tunics under a full-length tunic with a long robe draped over the top. Men wore tunics and togas.

Getting Beautiful
Men went to special shops to have the hair on their arms removed. A mixture of bat's blood and hedgehog ashes was popular for getting rid of unwanted hair.

Slaves spent hours dressing their mistress's hair. They dyed and perfumed it, curled it with heated tongs, and coiled it into buns . Slaves who did a bad job could be beaten. Sometimes dark-haired Roman ladies wore wigs made from blonde locks or had hairpieces fixed in place with hairpins. Women's hairstyles changed frequently.

Beards went in and out of fashion through the centuries. Fashionable men wore perfume and makeup. They even had stick-on leather patches to hide any pimples and scars.

Romans used all sorts of beauty tools: combs and hairpins made of bone, heated curling irons, tweezers to pluck out stray hairs, and tiny spoons to scopp the wax from their ears.

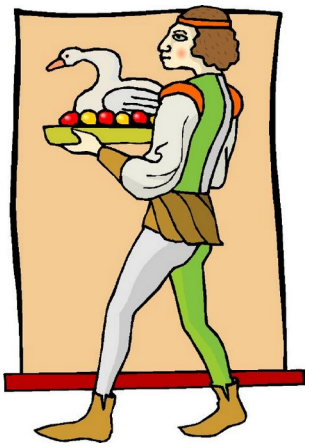
Skin creams were mixed from all kinds of ingredients: flour, chalk, lead, and even donkey's milk. Women used great quantities of sweet-smelling oils. The most expensive came from ARabia, and were bought in glass bottles from shops that specialized in perfumes and scented ointments.

A Medieval Norman Feast

A Medieval Norman Feast

Go back in time…it's autumn, and the harvest has been good. The serfs have labored all summer long to fill the barns and store rooms of their liege lord's estates. So Nicolas de Brabant's father throws a party to celebrate, and you're invited!

Medieval food facts
Mind your manners!



Drink

- Clarrey
- Caudell

Opening Dishes

- Soupes Dorroy
- Cold Pear Soup
- Peaches in Wine
- Deviled Eggs

Main Meal

- Roast Pork with Oranges and Onions
- Chickens Stuffed with Apples and Prunes

Dessert

- Honey and Nut Candy
- Custard Pie

Here are recipes that will help you put on your own medieval banquet to celebrate the season.

Clarrey

1 bottle sweet white wine
1 to 2 cups honey
1 tablespoon cinnamon
1 tablespoon ground ginger
1 tablespoon cardamom
1 teaspoon white pepper

Bring the wine and honey to a boil; reduce heat and skim off the scum as it rises. Taste for sweetness; add honey as needed. Remove from heat, stir in spices, and allow to sit covered for 24 hours. After sitting, the spices create a thick residue which settles to the bottom. Using a ladle, pass the wine into another container through a strainer lined with 2 or 3 layers of cheesecloth to remove the spices, being careful to leave as much of the spice residue in the pot as possible.

Bottle. Make at least 1 month before serving. A good clarrey aged for a year or more is exquisite.

Caudell

Egg yolks
Fresh ale or slightly sweet red or white wine
Saffron
Salt
Sugar

Beat together the egg yolks and wine/ale; place in a pot over medium to high heat. Bring to a boil while continually stirring with a wire whisk. As the mixture heats up, it will begin to become thick and frothy. Add more egg yolks if needed, the more egg, the thicker and frothier. You want the consistency of a well-whipped milkshake. As soon as it comes to a boil, reduce heat. Beat in sugar to taste, saffron, and a dash of salt. Taste for seasoning and adjust as needed. Serve at once in small bowls or glasses.

Soupes Dorroy

Sliced onions
Olive oil
Red wine
Freshly-baked white bread (not Wonder bread!)
Almond milk made with red wine and water

Fry the onions in the olive oil until they just soften and begin to turn translucent; remove from the oil and drain well. Place the onions in a saucepan and just barely cover with the wine. Bring to a boil, then reduce heat to a simmer. Slice one slightly thick piece of white bread and toast it in an oven or broiler. Place the toast on a serving dish and cover it with the almond milk/wine. Spoon the onions and wine on top of the bread and around the dish.

Cold Pear Soup

- 3 pounds honey
- 2 gallons semisweet dry wine
- 1 dozen fresh pears cut into eighths
- 6-12 ounce cans pear halves, drained
- 1 tablespoon peppercorns
- 1 tablespoon ground ginger
- 1 tablespoon ground nutmeg
- 1 tablespoon allspice
- 2 tablespoons sweet saffron
- 1/2 tablespoon grains of paradise (if available)
- ice cubes

Combine all ingredients except the ice, in a large metal pot over a fire. The peppercorns are added whole while cooking, and discarded when eaten. Boil the soup for 3 to 4 hours until the consistency reaches a puree (add water while cooking, if necessary). Just before serving, pull the pot from teh fire. While the soup is still hot, stir in enough ice until the sides of the pot are frosted. Serve immediately.

Peaches in Wine

- 1 26-ounce can of peach halves
- 1 bottle of white wine
- 4 ounces sugar
- Rind of one lemon
- Piece of cinnamon (1.5 inches)
- 4 ounces brandy

Open and drain peaches. Combine wine, sugar, lemon rind, and cinnamon and bring to a boil. When the mixture comes to a boil and the sugar has totally dissolved, pour the mixture over the peaches. Add brandy and chill overnight (2-3 nights if possible).

Deviled Eggs

- 12 eggs, hard-boiled and peeled

1 tablespoon cilantro, mashed
1 teaspoon onion juice
3/8 teaspoon ground black pepper
1/2 teaspoon ground coriander seed
1 tablespoon olive oil
1 teaspoon Byzantine murri naqi
Salt to taste

Cut eggs in half and remove yolks. Put yolks in a bowl. Beat cilantro, oinion juice, murri naqi, and olive oil together. Add salt to taste. Add mixture to yolks, mashing mixture until it forms a smooth paste, adding more oil as needed. Stuff yolk mixture into each egg half. Secure halves together into a whole egg with toothpicks, and sprinkle lightly with pepper.

Roast Pork with Oranges and Onions

6-pound center cut pork loin
1 pound onions, minced
1 pound butter
2 tablespoons each of pepper and salt
1 liter of claret
juice of a dozen oranges
4 lemons, sliced
1 cup brown bread crumbs

Sautee onions in butter with salt and pepper. Add orange juice and wine. Let stand. Roast pork at 350 degrees F for 1-1/2 hours in a dutch oven or other covered container. Pour off grease and then add orange juice mixture, put back in oven and roast for another 3 hours, or until a meat thermometer shows 170 degrees. Pour off grease again' add bread crumbs until mixture thickens. Slice pork and serve with sliced lemons, with the sauce on the side.

Chickens Stuffed with Apples and Prunes

1 chicken, split in half lengthwise
2 apples, pealed, cored, and sliced
4 ounces prunes, sliced in half
Salt and pepper

Place apples and prunes between the skin and meat of the chicken breasts and thighs. Season with salt and pepper. Roast 2 hours at 350 degrees.

Honey and Nut Candy

1 cup sugar
2 cups honey
4 to 6 cups finely chopped walnuts, pecans, or almonds

Cook sugar and honey over medium-low heat, stirring frequently with a wooden spoon, until sugar dissolves (about 10 minutes). Gradually add nuts and continue cooking, stirring frequently, careful not to burn the syrup, until the mixture is very thick and reaches the soft crack stages (280 degrees on the candy thermometer). Spoon mixture onto a wet board or oiled baking sheet and spread to a quarter to a half-inch thickness. Let cool until firm but not hard, about 10 minutes. Cut into pieces with a knife dipped into hot water.

Custard Pie

2 cups whipping cream
1/4 cup clarified butter OR 8 ounces curd or cottage cheese OR
4 ounces cream cheese
6 egg yolks OR 3 whole eggs
1/4 cup sugar
1/4 teaspoon salt
1 teaspoon each of ground ginger and sugar

Blend cream with butter or cheese; put this mixture in a large saucepan and heat it over low heat, stirring. Beat the eggs with the sugar, saffron, and salt. Gradually add some of the hot cream mixture continuing to beat until smoothly blended. Return tohe mixture to the pan and cook very gently, stirring and without letting it come to the boil, until it is really thick. Pour into a pie shell and allow it to cool. Sprinkle the ginger and sugar on top and decorate with edible flowers or berries.

Medieval Food Facts

Dinners and feasts usually started with foods that were considered easily digestible, such as light meats, warm and moist foods such as soups and broths, moist fruits (especially peaches), and greens such as lettuce, cabbage, and herbs. Spices were thought to warm the stomach, and were therefore an excellent stomach opener.

Cheese was eaten both before and during the meal, as an aid to digestion and to help a weak stomach. Foods that were more difficult to digest, such as beef and fatty pork and heavy fruits, like pears and chestnuts, were consumed later in the meal.

In large feasts, very rich and exotic foods were served in smaller portions only to highly distinguished guests after the more filling and common dishes had been served to the entire hall. This practice would continue as the feast progressed, ending with the finest of delicacies being served to just the table of the king or nobleman in charge of the affair.

When meat was eaten, it was normally followed with cheese, which physicians recommended for proper digestion. When fish was served, it was followed with nuts, for essentially the same reason.

Wines and ales of all sorts were consumed during the entire meal. Sweets, like today, were saved for last, and spices were again used here as a digestive aid to end the meal.

Wine, as a custom, was drunk just before retiring, and so the evening would usually end with a snack of sweet fruits, cakes, and spiced wines.

Dinners were arranged in courses, each course containing several items, with several courses in each dinner. A feast may contain many courses with just a few dishes in each, or just a few courses with many dishes included.

After the final course came the concluding presentation of wine and sweets. At royal feasts, the courses were broken up with a mini-course called an *entremet*, featuring lavish presentations and spectacles, and fantastic and fanciful foods called *solteties*.

Mind Your Manners!

Of course, when you attend a banquet, you don't want to offend others with barbaric table manners. Here are some guidelines that will keep you out of trouble at the finest medieval feast:

- Don't wipe your fingers on your clothing—use the

tablecloth.

- Don't drink with food in your mouth.
- Wipe your mouth before drinking.
- Never, ever talk with your mouth full.
- Never eat your trencher!
- Leave your elbows off the table.
- Don't slurp your soup.
- Don't wipe your knife on the tablecloth.
- don't leave your spoon in your soup bowl.
- Never blow on your food.
- Keep your leftovers on the table, never feed them to the dogs.
- No burping!

Reviews

[LCA] [Cube 2: Hypercube] [Do or Die] [Do Not Go Gentle]

New review this month! Do or Die

The Crusader is happy to publish reviews of the shows and movies in which Forever Knight actors perform or events at which they appear.

These reviews are all fan-written. Click on one of the links above to find out what we think! If you'd like to contribute your own viewing experiences, submit your review to April Hackett.

LCA

Lights, Camera, Auction Take 6

by Desiree Collins

September 19-21, 2003
International Plaza Hotel

655 Dixon Road
Toronto, Ontario, Canada, M9W 1J3
Hotel: 416-244-1711
Fax: 416-244-7281
Reservations: 800-668-3656

Lights, Camera, Auction, affectionately known as LCA, is an annual nonprofit charity auction sponsored by the Motion Picture Industry Charitable Alliance (MPICA). MPICA was founded by FK's very own Nigel Bennett, John Kapelos, and Jon Cassar.

LCA features items donated by studios, theatres, actors, directors, producers, and crew members of popular movies, television series, and stage productions. This gives fans an opportunity to collect special memorabilia while simultaneously generating funds for worthy causes. The charities selected benefit both from the generosity of the donations, and from the enthusiasm and support of the fans. Each LCA benefits one US and one Canadian charity, with different charities selected each year.

While the primary focus of LCA is to raise badly-needed funds for the charities, it is much, much more. The key phrases for this weekend are "Fun, fun, fun" and "Sleep—who needs it?"

A typical weekend starts on Friday with a group of fans meeting in the hotel's restaurant for dinner. Later in the evening, there's a Wrap Reel Marathon, which includes bloopers and outtakes from some of our favorite shows.

Saturday and Sunday feature the main auction, a silent auction, a raffle, Q&A panels, workshops, and door prizes. And of course we can't forget the Saturday night party, featuring a buffet, dancing, and much hilarity. You may even see some of the guest auctioneers (actors, directors, or crew) displaying fine form on the dance floor. A favorite is Malcolm Xerxes, actor/stuntman (he introduced himself to me by saying, "Hi, I'm Malcolm, and I've been killed ten times on Nikita.") who really seems to enjoy himself at all LCA functions.

The auction is always hosted by one or more of the MPICA founders (Jon Cassar directs the auction as ably as he directs on a sound stage; Nigel Bennett works tirelessly, as does his son, Sam, an auction favorite) and features a variety of guest auctioneers from the Toronto entertainment scene. We've seen actors from Psi Factor, Mutant X, Forever Knight, and La Femme Nikita, to name just a few shows, help auction off scripts, props, and costumes. You never know what will happen during the auction, and some of the auctioneers go to great lengths to run up the bids.

Let's not forget the infamous "Coke Can Challenge," where each auctioneer is required to auction off a signed can of Coke. This is a spectacle not to be believed—the auctioneers have done many strange and wonderful things to try to have the most expensive Coke can at the auction. We've seen strip teases, cans "tortured" by the Nikita Torture Twins, artfully decorated cans, promises of the actor sharing the coke with the winning bidder in a private little tete-a-tete, and more. It sometimes seems like everyone goes crazy during this part of the auction!

Throughout the weekend, you will get to meet fellow fans and make new friends. For those newbies who will be attending LCA for the first time, fear not—you will be taken under someone's wing. I myself was a newbie at LCA4, and it was a blast. My only regret was that I only came for the weekend. If you have a little extra vacation time, Toronto is a great city to explore and Niagara is only an hour and a half drive away.

For all the most up-to-date information on the upcoming LCA6, and for pictures and information from past auctions, visit the MPICA website.

Cube 2: Hypercube
From Lions Gate Films
Rated R

by Desiree Collins

Cube 2: Hypercube is a nonstop edge-of-your-seat thriller that keeps you wondering "what next?"

The story begins to unfold as eight strangers awaken in different but identical cube-shaped rooms, with no memory of how they came to be there. As they begin their quest for freedom, they discover each other and the gravity of their situation within the strange, four-dimensional world known as a hypercube, where the laws of physics don't apply.

As they begin working together to solve a myriad of puzzles and death traps that vary from room to room, they quickly discover that each of them is tied to the hypercube in a different way. As time passes, the puzzles and traps become more deadly-who will be the one to survive? It's not the one you expect-or is it?

The cast includes Geraint Wyn Davies, Kari Matchett, and Matthew Ferguson. Ger plays Simon Grady, a private investigator, whose motto is "survival of the fittest." To tell you more would spoil the movie. Perhaps Ger's statement in another review might give you a few klews:

> "This was an athletic movie. We had a lot of fun, given the hysteria that is involved in filming in one room, all with jagged metal edges and whatnot," says Davies. "We are a close-knit group of actors, and that enabled us to laugh through the tough moments."

Related links: www.cube2themovie.com | www.scifi.com/cube2

Do or Die
Sci Fi Channel Original Movie (originally released in 2002)

by Desiree Collins

Cast
Shawn Doyle—Det. Alan Yann
Polly Shannon—Ruth Hennessey
Nigel Bennett—Ethan Grant
Guylaine St-Onge—Iona
Alan Van Sprang—Tink
Christopher Tai—Kenji
Kristin Fairlie—Fatima
Salvatore Migliore—Det. Ogilvy
Lyrig Banh—Captain Mueller

Twenty years ago, a genetically engineered virus escaped from a lab and infected Earth with a disease that ages its victims a year in a day. The world has been divided into the ruling "Cleans" and the lower-class "Infecteds."

Dr. Ethan Grant (Nigel Bennett) has developed a medication called anZANOL that can slow the process. However, anZANOL leaves a blue stain, marking all Infecteds as lepers, relegating them to desperate, violent lives in the Bluelands.

Mother-to-be Ruth Hennessey is a Clean. Unknown to her, her husband Jack is a "Crossover"—an Infected passing for Clean. And when Jack is uncovered and killed, even Ruth's own parents turn their backs on a daughter who would have an Infected child.

With the government and the powerful Granttine Corporation, maker of anZANOL, out to terminate her and her rapidly growing fetus, Ruth desperately runs to the Bluelands. There, trailed by cop Alan Yann, she encounters the Radpunk underground headed by Jack's former lover, Iona. Called terrorists, they liberate precious supplies of anZANOL, for those who cannot afford it.

In the end Ruth selflessly gives her own life to cure her son, who in turn will produce the antibodies that will one day cure the world.

Do Not Go Gentle
Chicago Shakespeare Theatre, May 1–4, 2003

by Nancy Kaminski

"Road trip!"

Tulips on North Michigan Ave.

That was my first thought when I found out that GWD would be presenting his one-man Dylan Thomas show, "Do Not Go Gentle," in Chicago this May. Chicago is a comfortable seven-hour drive from my home in Minneapolis, a straight shot down I-90 through Wisconsin. It was spring, and I was ready to get out on the road for a few vacation days.

My second thought was, "Female bonding opportunity!" so I invited my long-time friend, Julie, to come with me. Julie is not in the fandom, but she's always willing to try something new and potentially amusing. Besides, she needed a break from her family and stay-at-home-mom existence.

So early on the morning of May 1, we wedged ourselves into Junior, my bright green Honda Del Sol, made sure we had a plentiful supply of CDs to listen to, and headed east.

On the journey I attempted to explain the whole fan thing to Julie, but she was, and still is, somewhat bemused by the concept. Oh, well, perhaps Ger would be able to lure her to the Light Side of the Force.

The drive was uneventful, except for being unable to find my favorite Wisconsin rest stop that has the sign that explains the glories of "Sphagnum Moss—Wisconsin's Invisible Industry" (did you know

Field Museum muse of science

that 90% of all sphagnum moss is harvested in Wisconsin? Or that sphagnum moss takes three years to grow back? It's amazing what you can learn in rest stops!) and the torrential downpour that hit fifty miles outside of Chicago and lasted all the way into the city. However, we arrived safe and sound at the Holiday Inn City Centre, just a few blocks from the Navy Pier and the theatre.

We shared a room with Barbara Stone, who took the bus in from Iowa and arrived after us. We met up after Julie and I had explored the Navy Pier and had dinner in the pub there. Fortunately we all got along wonderfully, and didn't even suffer those minor conflicts that come from three females sharing a bathroom.

Friday was our day to enjoy Chicago. We first went to the Field Museum, where the "Eternal Egypt" exhibition on loan from the British Museum was on display. We spent several hours exploring this huge exhibit of exquisite antiquities, and then skimmed over a few other museum exhibits, including the wonderful gem room, and of course, Sue, the Tyrannosaurus Rex. A quick swing through the museum shop, and then we were on our way to North Michigan Avenue and an afternoon of window shopping Nirvana.

"Sue"

North Michigan Avenue in the spring is a glorious sight. The street is lined with large planters filled with tulips, hyacinths, and other bulbs. There must have been millions of tulips in full bloom. Their beauty more than offset the brisk wind coming off Lake Michigan that sent us scurrying into stores to warm up. And if those stores are Tiffany's, Cartiers, Saks Fifth Avenue, and other high-class places, all the better! I did manage to make some purchases, but unfortunately, not at Tiffany's. (I did, however, sample some Tiffany perfume, so at least I could smell expensive!)

Finally, after an excellent dinner at the nearby Big Bowl, we returned to the hotel and dressed for the Friday night performance. We walked the short distance to the Navy Pier and found the theatre. There, we ran into some familiar faces from the FK fandom. It's always nice to see acquaintances when you're in a strange city!

The studio theatre the performance was held in is a small, intimate space, much like the theatre in Stratford where I saw "Do Not Go Gentle" for the first time last summer.

The play's staging was somewhat different than in Stratford, since the stage was configured differently. What was the same was Ger's performance—a masterful interpretation of Dylan

Thomas' conflicted existence. As before, Ger's recitation of Thomas' poetry and prose throughout the play was wonderful.

There was some excitement just before the end of the first act. An older lady in the second row who had some sort of medical problem suddenly moaned several times, rather loudly. There was a bit of a flurry in the audience, and after a moment Ger stopped the play and asked for assistance for her.

A good ten minutes passed while she was laid out on the floor and a wheelchair was brought. All this time the house lights were up and Ger stood quietly on stage, watching what was going on or looking at the papers on the desk onstage. Finally, after the lady was placed in the wheelchair, removed from the theatre, and the chairs rearranged (they had been all moved to make room for her to lie on the floor), the house lights went down and all attention was back onstage. I wondered how Ger would draw us back into the play—this had to be any actor's nightmare—but he managed it very well. He said, in character, "I always have that effect on the ladies!" which drew a laugh and a round of applause. Whereupon he continued from where he had left off, and there was scarcely any sense of discontinuity.

After the play was over, Julie, Barbara, and I retired to the theatre bar for a drink and socializing with other fans—and of course hoping for a chance to see Ger. Sure enough, he did make an appearance, and circulate a bit greeting people before retiring to the corner table to sit with Rosemary, George, and Quinn. We enjoyed ourselves until almost midnight before calling it a night and strolling back to the hotel.

The next morning we had a leisurely breakfast and said our farewells. Julie and I took a few more hours to do some more window shopping on North Michigan before retrieving Junior and heading home. We discussed the play, Ger, and the fan phenomenon again, now that Julie had actually seen it in action. Had I made a convert? I don't know—but Julie did say, "I guess I should see some episodes of that show to see what the fuss is all about." I guess that's progress in the right direction!

Travelogues

Travels in Toronto

by Nancy Kaminski

I first traveled to Toronto on business in 1997, to attend a technical writer's conference. The week I spent there was the start of a love affair with this cosmopolitan, fascinating city.

Since then, I've been back numerous times, almost always in connection with some fan-related event. I didn't limit myself to the event venue, but tried to take additional days to explore Toronto and Ontario. Here are some of the fun spots to visit.

Getting Around
I've both flown and driven to Toronto. It's handy to have a car, especially if you're staying somewhere outside of the downtown area. However, public transportation is excellent, and so a car isn't absolutely necessary. If you're downtown, in fact, it's better to not have one at all---parking can be very expensive and the traffic is heavy almost all the time. Not to mention the sometimes-confusing one-way streets! Take advantage of the buses, streetcars, and subway---these plus a willingness to walk will get you where you want to go.

If you're visiting Toronto for the first time, you'll want to take the **FK Tour** and visit many of the locations where the show was filmed. Marg Yamanaka has been providing this tour for years, and is always gracious about finding time to show a newcomer around her city. It's fun to drive around a corner and suddenly see something that's so familiar from watching the show—"Look, it's Don Schanke's house!" or "It's the Apartment Building of the Damned!"

There's also the traditional photo in front of the **Coroner's Building** sign that's a must for every tour. On one of my tours, a distinguished-looking gentleman entering the building eyed our group standing in front of the sign and said jokingly, "Would you like me to wheel out a body for the picture?" He was the Provincial Coroner! He very kindly stood with us for a picture in front of the sign. I'm not sure if he really grasped why a group of women were so fascinated with his building, but he humored us in true polite Canadian fashion.

Tours usually include the **Metropolitan Police Gift Shop** located in Police Headquarters. Marg is a familiar face there, and the clerk is used to eager FK fans buying trinkets as a memento. (I thought the little handcuff key chains were very nice, especially if you're in the UF.)

Of course there's lots to see in Toronto besides FK locations. Some things well worth a visit are:

Casa Loma

Casa Loma, a Victorian folly built at the turn of the century to resemble a Scottish castle. Meander through the lovely gardens and go up on the roof for a wonderful view of downtown Toronto. You're likely to recognize the building, because it's used as a location by La Femme Nikita and other shows many times.

The Royal Ontario Museum. The ROM was featured in Dark Knight, but it's worth a visit for more reasons than just looking at a film location. It houses a very diverse collection of art and antiquities from all over the world.

Royal Ontario Museum

The Bata Shoe Museum. Yes, a museum full of shoes, from ancient times right through current designer high heels! Even if you're not obsessed with nonsensible shoes, you'll enjoy seeing what people have been strapping to their feet since the days of the pharaohs.

Eaton Centre

Eaton Center. Good shopping, what can I say? and the Hudson Bay Company ("The Bay") is right across the street.

Yonge Street. Walk down the longest street in the world (it starts in Toronto and ends 1600 miles later in Rainy River, Minnesota) just to window-shop and people watch. It's funky, vulgar, and fun. Don't forget to buy a hot dog or Polish and soft drink from one of the many cart vendors. They're delicious, and a bargain for just a toonie.

Toronto Chinatown

Chinatown. Take a stroll in Chinatown, centered on Dundas Street. It's like visiting China---all the signs are in Chinese, and merchants show their wares out on the sidewalk. I like to play "guess what's in that bin" but I usually can't identify it. It could be anything from a dried

squid tentacle to exotic mushrooms---and the sign on the bin is in Chinese, so I'm left in the dark.

The CN Tower/Skydome/Union Station. Everyone needs to go up to the top of the CN tower at least once. You can just go up to the observation deck, or eat in the 360 Restaurant (it revolves, and gives you great views of the city and the lake). Don't forget to stand on the glass floor and look straight down! While you're in this area, stroll around the Skydome and note the humorous statues of fans at a ball game. And walk the skyway over to Union Station, which we've seen many times on TV---Tracker shot there, as did Nikita and many other shows.

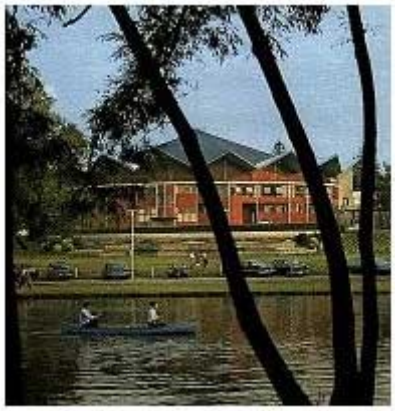
The PATH. I'm convinced this is why there are so many vampires in Toronto—they can go shopping during the day in this 10-kilometer maze of underground shops and hallways underneath the buildings of downtown Toronto. I guarantee you'll get lost and need to surface in order to find out where you are.

If you want to explore outside of Toronto, there are several day trips I've enjoyed.

Niagara Falls
It's an easy one and a half-hour drive down the QEW to Niagara Falls. I enjoy just sitting and watching the water rush by, but you can also take a ride on the Maid of the Mists or visit many of the shops in the surrounding area. There's a chocolate museum and a Mounties store, too!

Once you've had your fill of the Falls, drive down Niagara Parkway towards **Niagara-on-the-Lake**. You'll find beautiful flower gardens, a butterfly conservatory, and many vineyards on this lovely drive. There are also hiking trails down into the Niagara Escarpment that allow you to enjoy the river gorge on foot.

End your day trip by visiting Niagara-on-the-Lake. This is a small town that attracts many tourists with its quaint beauty and small shops. I don't think I've ever managed to leave this town without having bought something!



Stratford Festival Theatre

Stratford
Stratford is also one and a half hours from Toronto. Even if Ger isn't doing a play there, it's well worth a visit to this small town. Stratford's main industry is the Shakespeare Festival, and everything you see seems to be either theatre or Shakespeare related. The theatre season lasts all summer and fall---stop by the box office in the Festival Theatre to buy a rush ticket for one of the many productions being presented that day.

While you're waiting for your play to begin, walk along the Avon River and watch the swans and ducks beg for treats from picnickers, and enjoy the many beautiful gardens. Or head over to the main street and browse the shops. If it's Shakespeare-related, you can buy it here!

This is just an overview of the many things on offer in Toronto and Ontario. I recommend any one of the many excellent guide books (I like Fodor's Toronto, myself) to help you get the most out of your visit to the City of the Knight. Happy journey!

FK Links

• Fan Clubs

- The Official Geraint Wyn Davies Fan Club
- Black Hat Station—The Nigel Bennett Fan Club
- The John Kapelos Fan Club
- The Official Ben Bass Fan Club
- Bentley's Bedlam—Natsuko Ohama
- The Official Fred Mollin Fan Club Home Page

• Faction Websites

- Forever Knighties!
- The Dark Knightie Home Page
- Dark Nick and Nat Homepage
- Nunkies Anonymous
- The Unnamed Faction
- The Cousinly Page
- The CERK Perks
- The Cousins of the Knight
- The Immortal Beloveds
- The Night Shift
- The Good, the Bad, and the Perky
- The Dark Perkulators Mansion
- Vachon's Church
- Sanctuary—A Page for Vaqueros
- The NickKnack CaddyWhack Home Page
- The Rat Patrol Page
- Screed Was Here
- Mother Moon
- Merc Central
- The Urchin Sympathizers

• Fan Websites

- List Gardener's Tips for Managing Forever Knight List

Subscriptions

- The First Unofficial Forever Knight Website
- Cousin Heather's Web Page
- Save Forever Knight
- Kickstart the Knight
- Lady LC's Lucien Lacroix Page
- The CERK Archives
- Knight Vision
- DCE's Forever Knight Page
- Mr. Happy's Forever Knight Site
- Beck's Forever Knight Page
- Knight's Loft
- Forever Knight—The Unofficial Web Page
- Embracing the Knight
- The Forever Knight Fun Page
- The N&Npack Photo and Sound Shop
- The Lurker Site
- NiteRose's Forever Knight History Link Page
- Bev Freed's Forever Knight Website
- Ainsley's Forever Knight Page
- Cousin Tina's Homepage
- Forever Knight Photos
- The Forever Knight Fanzine List
- Friends of Forever Knight
- Lucard's Home Page (Dracula: The Series)

• Fan Fiction Websites

- Forever Knight Fan Fiction Archive
- Forever Knight Fan Fiction FTP Site
- The Library of Lost Souls—Susan M. Garrett's Fan Fiction
- April French's Forever Knight Fan Fiction
- KnightBuds—Fan Fiction by April Hackett and Susan Field
- Nancy Kaminski's Fan Fiction
- Cindy Ingram's Fan Fiction
- Kathy Whelton's Fan Fiction
- Erika Wilson's Fan Fiction
- Jean Graham's Fan Fiction Archive
- Nunkies Anonymous Choose Your Own Adventure
- Bons' Forever Knight Fan Fiction Wasteland
- Elfin's Forever Knight Fan Fiction
- Cousin Mary's Archive
- Bright Knight—Amy Rambow's Forever Knight Pages

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Want to write to The Powers That Be (TPTB) to ask for more Forever Knight? Here are the addresses.

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- Sci Fi Channel Programming Department: program@www.scifi.com
- Sci Fi Weekly newsletter: scifiweekly@scifi.com

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  New York NY 10022
  (212) 833-8500

- Sony Pictures Entertainment
  150 Roger Ave
  Inwood NY 11096
  (718) 868-5800

For More Forever Knight Merchandise

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  Culver City CA 90232

- 800-Trekker
  PO Box 13131
  Reading PA 19612-3131

For Forever Knight Books

- Grace Ressler
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  Sony Signatures
  TriStar Bldg 3rd Floor
  10202 W Washington Blvd
  Culver City CA 90232

- Boulevard Books
  The Berkley Publishing Group
  200 Madison Ave
  New York NY 10016

- Berkley Publishing Group
  Susan Petersen Kennedy, President
  David Shanks, CEO
  Penguin Putman, Inc
  375 Hudson St
  New York NY 10014

For Forever Knight on Video/DVD

- Columbia House Video Library
  1400 Fruitridge Ave
  Terre Haute IN 47811

- Columbia TriStar Home Video
  2800 South River Rd
  Des Plaines IL 60018
  (847) 699-6340

- Columbia TriStar Home Video
  22 W645 Armitage Ave
  Glen Ellyn IL 60137
  (630) 469-0411

- Columbia TriStar Home Video
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Duluth GA 30096
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